



WHEATIE M160

OVERVIEW

Wheatie M160 is product from our innovative **TTT**range with natural products made from pure wheat to improve your bread.

The **TTT** process is a completely natural process for heat treatment of cereals, which does not apply any chemicals or other additives during the processing of the raw materials. The process parameters **TTT** represent the Swedish words for Time (Tid), Temperature (Temperatur) and Pressure (Tryck).

Our **TTT** products prolongs freshness, improves softness and extends shelf life of your bread assortment, without adding any E-numbers.

Wheatie M160 comes in flour.

Read more about **TTT** [here](#).

USAGE

2-7% calculated on the flour. Always add 2.5 times as much water as Wheatie M160.

INGREDIENTS

WHEAT flour

PACKAGING

Code	Size	Type	Palletisation
264611	25 kg	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,500.00
Energy (kcal)	360.00
Fat (g)	1.50
Carbohydrate (g)	72.00
of which saccharides (g)	0.50
Fibre (g)	5.50
Protein (g)	11.00
Sodium (g)	0.50
Salt (g)	0.00



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

270 days



TYPE

Powder



ALLERGENS

Gluten (wheat)



INGREDIENT FEATURES

Natural



FINISHED PRODUCT

Baguette, Crusty bread, Fibre rich, Hamburger bun / sausage roll, Rolls, Tin bread



BRANDS

TTT



FUNCTION

Freshness, Moistiness, Shelf-life extension, Softness